

TONG CHAN

Registered Ordinary Partnership

Sago Cantaloupe Dessert



Ingredients:-

100 grams sago (small pellets)
2 1/2 cups water
100 grams sugar
1 cup coconut milk
¼ teaspoon salt
half cantaloupe (scoop in round shape)

Method:-

- 1 clean sago and put in hot water and boil on medium heat; stir vigorously for sago to separate and cooked with white spot in the middle. Add sugar and let it melt
- 2 Gently boil the coconut milk and add salt; then remove from stove.
- 3 Serve on dessert bowl with cooked sago topped with cantaloupes